

„ONS HUIS”



CHEF | FULLTIME

Are you a leader by nature and do you have experience with managing the kitchen? Are you able to work all round and do you have experience with independently running a service? Do you also have a sense of hospitality and collegiality? Then you are the **Chef** that we are looking for at Café Ons Huis, which is part of Hotel Mercier.

You are ultimately responsible for the kitchen. You are taking care of the culinary wishes of our guests for breakfast, lunch and dinner together with your team. Furthermore, you monitor the preparation process and the quality of the dishes, which results in complying with the safety and hygiene rules. You always try to improve the processes in order to work efficiently and control the costs. The creative person in you likes to help with creating the menu and thinking about ideas to increase the F&B revenue. Monitoring inventory, purchasing and calculating food costs, creating budgets are also part of the job. You are a coach for the new employees, because you will train them, since you have recruited them yourself after the job interviews. Making the work schedules is also part of your job. In other words, you are responsible for the high quality of what enters, leaves and everything that happens in the kitchen.

WHO ARE WE LOOKING FOR?

In short, we are looking for a true professional full of hospitality, energy, flexibility and passion for the job. In addition, our new colleague has relevant experience in the kitchen, of which at least 2 years with ultimate responsibility and has excellent communication skills. You have extensive product knowledge and modern preparation techniques knowledge. You are used to placing orders and are familiar with several ordering systems. Of course you are aware of the HACPP and allergenic legislation.

WHAT DO WE OFFER?

In addition to an amazing workplace and market-based salary, **we offer**

- Sharpening of knives at the expense of Vondel Hotels
- A professional uniform
- Discount in all hotels and restaurants of Vondel Hotels
- Collective health insurance and a pension scheme
- Collective fitness for all our colleagues
- Travel expenses fee (>10 km)
- Internal growth opportunities
- Internal and external training opportunities

„ONS HUIS”



- Sport events
- An awesome workplace surrounded by art

Moreover, we celebrate

- Your birthday!
- Employment from 2,5 years
- Every year an employee award per hotel
- New hotel openings

MORE INFORMATION ABOUT YOUR WORKPLACE

At ONS HUIS we are focused on sustainable cooking with local seasonal products where organic wines are served. We cook according to the Dutch Cuisine concept. We make honest and versatile food of what nature offers us. Ons Huis is part of Hotel Mercier. History relives at the straight friendly hotel with 48 rooms. The authentic Berlage style is showed in the interior. Think of Art deco, robust wooden furniture with a touch of velvet and rich prints. The lobby is built in style of the old library and feels like a second home. The monumental building on the Rozenstraat 12 at a unique location at the Jordaan in Amsterdam is the place to be for sleeping, dining, working or meetup with locals. The philosophy of Helena Mercier, founder of 'Ons Huis' was to bring the neighbourhood together, learn from each other and enjoy time together.

MAKE IT HAPPEN

Do you want to be part of a young and ambitious team?

Then ONS HUIS is the perfect fit **for you!** Do not hesitate and apply!

Send your CV and motivation letter to jobs@vondelhotels.com

